

Environmental Protection Agency

§ 432.73

new source subject to the provisions of this subpart:

| Pollutant or pollutant property | Pretreatment standard |
|---------------------------------|-----------------------|
| BOD5 | No limitation. |
| TSS | Do. |
| Oil and grease | Do. |
| pH | Do. |
| Fecal coliform | Do. |

[40 FR 906, Jan. 3, 1975, as amended at 60 FR 33965, June 29, 1995]

§ 432.67 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology.

Except as provided in §§ 125.30 through 125.32, any existing point source subject to this subpart shall achieve the following effluent limitations representing the degree of effluent reduction attainable by the application of the best conventional pollutant control technology (BCT): The limitations shall be the same as those specified for conventional pollutants (which are defined in § 401.16) in § 432.62 of this subpart for the best practicable control technology currently available (BPT).

[51 FR 25001, July 9, 1986]

Subpart G—Sausage and Luncheon Meats Processor Subcategory

SOURCE: 40 FR 907, Jan. 3, 1975, unless otherwise noted.

§ 432.70 Applicability; description of the sausage and luncheon meat processor subcategory.

The provisions of this subpart are applicable to discharges resulting from the manufacture of fresh meat cuts, sausage, bologna, and other luncheon meats by a sausage and luncheon meat processor.

§ 432.71 Specialized definitions.

For the purpose of this subpart:

(a) Except as provided below, the general definitions, abbreviations and methods of analysis set forth in 40 CFR part 401 shall apply to this subpart.

(b) The term “sausage and luncheon meat processor” shall mean an oper-

ation which cuts fresh meats, grinds, mixes, seasons, smokes or otherwise produces finished products such as sausage, bologna and luncheon meats at rates greater than 2730 kg (6000 lb) per day.

(c) The term “finished product” shall mean the final manufactured product as fresh meat cuts including steaks, roasts, chops or boneless meat, bacon or other smoked meats (except hams) such as sausage, bologna or other luncheon meats, or related products (except canned meats).

§ 432.72 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available.

Except as provided in §§ 125.30 through 125.32, any existing point source subject to this subpart shall achieve the following effluent limitations representing the degree of effluent reduction attainable by the application of the best practicable control technology currently available (BPT):

| Effluent characteristic | Effluent limitations | |
|-------------------------|---|---|
| | Maximum for any 1 day | Average of daily values for 30 consecutive days shall not exceed— |
| | Metric units (kg/kg of finished product) | |
| BOD5 | 0.56 | 0.28 |
| TSS | 0.68 | 0.34 |
| Oil and grease | 0.20 | 0.10 |
| pH | (¹) | (¹) |
| Fecal coliforms | (²) | (²) |
| | English units (lb/1,000 lb of finished product) | |
| BOD5 | 0.56 | 0.28 |
| TSS | 0.68 | 0.34 |
| Oil and grease | 0.20 | 0.10 |
| pH | (¹) | (¹) |
| Fecal coliforms | (²) | (²) |

¹ Within the range 6.0 to 9.0.

² Maximum at any time 400 mpn/100 ml.

[40 FR 907, Jan. 3, 1975, as amended at 60 FR 33966, June 29, 1995]

§ 432.73 Effluent limitations guidelines representing the degree of effluent reduction attainable by the application of the best available technology economically achievable.

The following limitations establish the quantity or quality of pollutants or